

AMENDMENTS TO THE SPECIFICATION

Please amend the above-mentioned application by amending the paragraph which starts on page 2, line 40 as follows:

Dietary fiber gel for calorie reduced foods holds the key to meeting this need. Dietary fiber gel for calorie reduced foods (hereinafter, "dietary fiber gel") is fully described in U.S. Patent number 5,766,662 (the '662 patent). This dietary fiber gel comprises insoluble dietary fibers consisting of morphologically disintegrated cellular structures, and is characterized by their ability to retain large amounts of water. This dietary fiber gel is produced by shearing agricultural by-products, such as seed brans, hulls, and so forth, under alkaline conditions. Dietary fiber gel in a hydrated form can exist as a gel, and in the dehydrated form as flakes and powders. Additionally, this dietary fiber gel is characterized by its high viscosity at low solid levels. Other insoluble fibers consist of morphologically intact cellular structures, and thus impart a gritty texture to the foods in which they are contained. The dietary fiber gel disclosed in the '662 patent, however, consists of morphologically disintegrated cellular structures and thus impart a smoother texture than other insoluble fiber formulations. A physically smooth morphology is readily revealed under electron microscopic magnification of the dietary fiber gel. Without being bound by any specific theory, it is believed that the smooth morphology reflects an amorphous nature of the insoluble compounds that constitute dietary fiber gel.